WSET Level 3 Award in Wines

A world of knowledge

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Session 10

Red and white wines of central and southern Italy, red wines of Portugal and red and white wines of Greece

White grape varieties of central Italy

- Trebbiano
- Verdicchio
- Malvasia
- Grechetto

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White grape varieties of southern Italy

Local grape varieties

- Greco
- Fiano

International grape varieties

- Chardonnay

Black grape varieties of Central Italy

- Montepulciano
- Sangiovese

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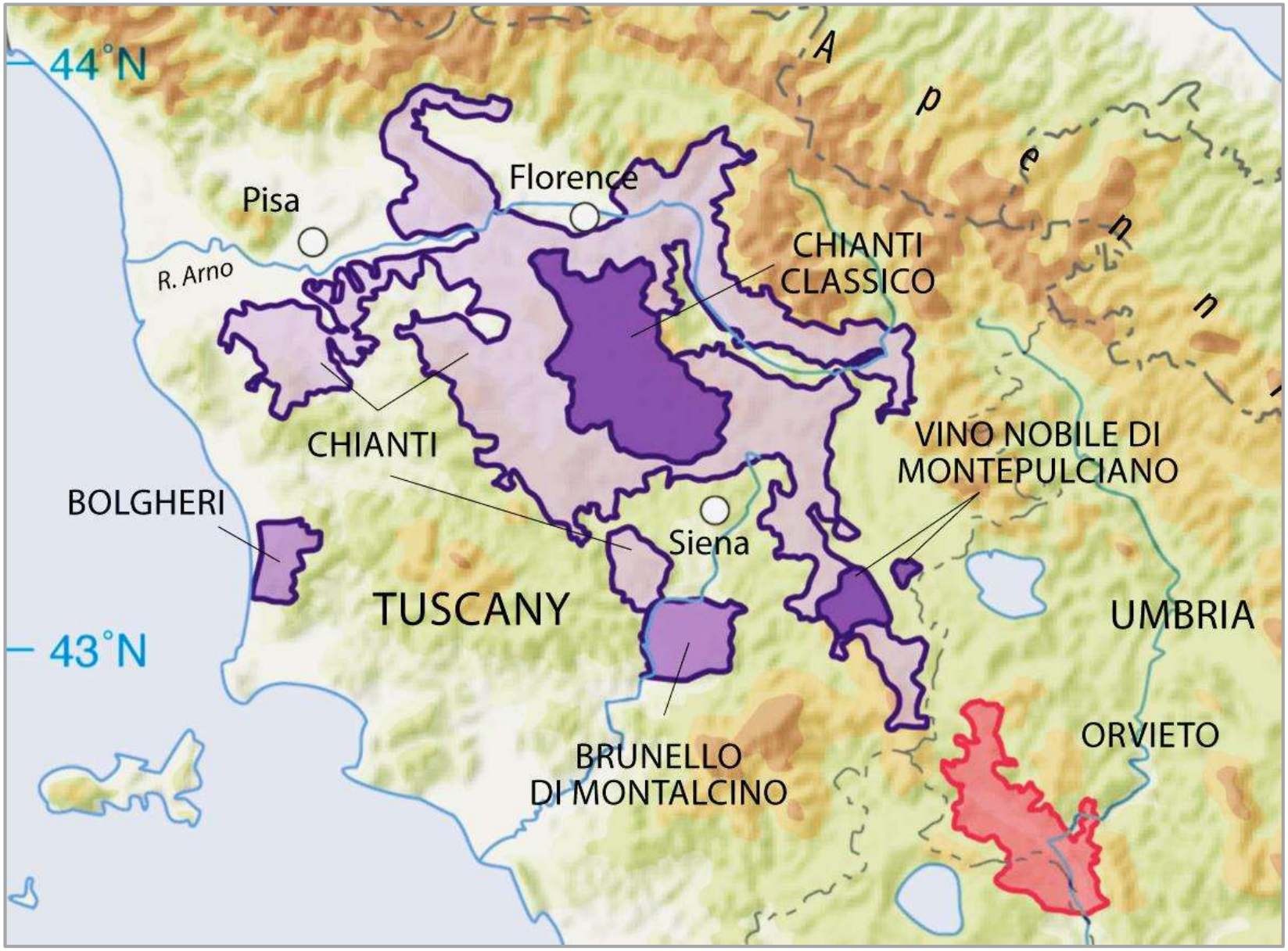
Tuscany


44°N
43°N
Pisa
Florence
R. Arno
CHIANTI CLASSICO
CHIANTI
BOLGHERI
VINO NOBILE DI MONTEPULCIANO
Siena
TUSCANY
UMBRIA
ORVIETO
BRUNELLO DI MONTALCINO
Apennines

Systematic Approach to Tasting

APPEARANCE		
Intensity		pale – medium – deep
Colour	*white*	lemon-green – lemon – gold – amber – brown
	rosé	pink – salmon – orange
	red	purple – ruby – garnet – tawny – brown

NOSE	
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	
Primary	
Secondary	
Tertiary	
Development	youthful – developing – fully developed – tired/past its best

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Systematic Approach to Tasting

PALATE	
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious
Acidity	low – medium(-) – medium – medium(+) – high
Tannin	low – medium(-) – medium – medium(+) – high
Alcohol	low – medium – high
Body	light – medium(-) – medium – medium(+) – full
Flavour intensity	light – medium(-) – medium – medium(+) – pronounced
Flavour characteristics	
Primary	
Secondary	
Tertiary	
Finish	short – medium(-) – medium – medium(+) – long

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Systematic Approach to Tasting

CONCLUSIONS ASSESSMENT OF QUALITY				
Quality level	faulty – poor – acceptable – good – very good – outstanding			
Balance				
Length				
Intensity				
Complexity				
Level of readiness for drinking / potential for aging	too young	can drink now, but has potential for ageing	drink now: not suitable for ageing or further ageing	too old

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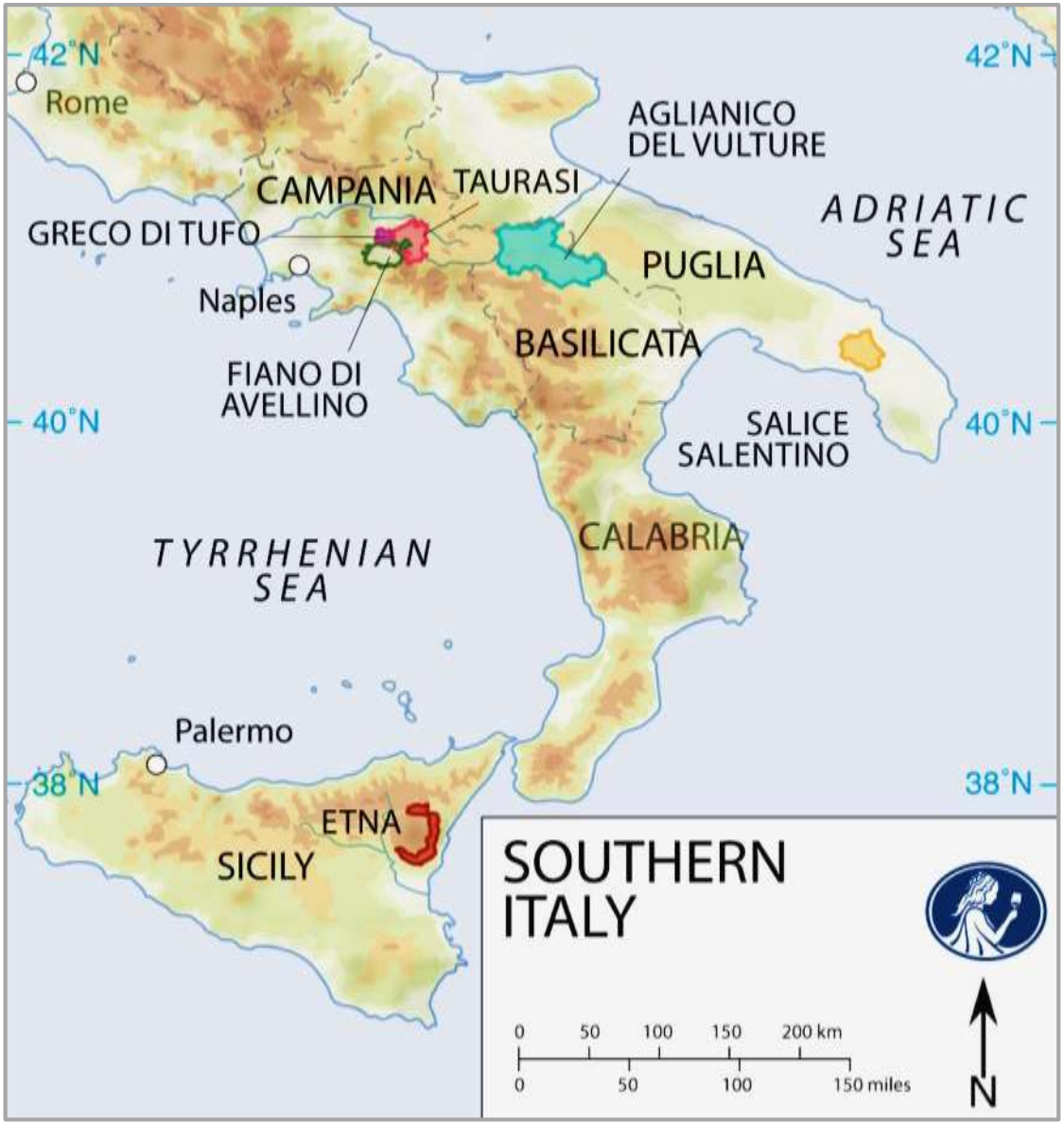
Black grape varieties of southern Italy



Local grape varieties

- Aglianico
- Primitivo
- Negroamaro
- Nero d'Avola

International grape varieties

- Syrah

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Black grape varieties of Portugal

North

- Touriga Nacional
- Tinta Roriz/ Aragonês (Tempranillo)
- Alfrocheiro
- Jaen (Mencía)
- Baga

South

- Trincadeira
- Alicante Bouschet

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Greece

GREECE
0
100
200 km
0
50
100 miles
N
KOSOVO
42°N
MACEDONIA
ALBANIA
NAOUSSA
Thessaloniki
MACEDONIA
40°N
Pindos Oros
40°N
TURKEY
Aegean Sea
GREECE
38°N
Athens
38°N
NEMEA
PELOPONNESE
SANTORINI
36°N
36°N
Mediterranean Sea
CRETE

Grape varieties of Greece

Naoussa

- Xinomavro

Nemea

- Agiorgitiko

Santorini

- Assyrtiko

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